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Consumer Protection Programs

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SFP 30 1971

Program Issuances CURRENT SECTION
For The Period

9/20/70 - 10/3/70





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CHANGE 42	Manual of Meat Inspection Procedures

UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285 McDavid DU 8-4026

Washington, Sept. 18, 1970

USDA Certifies New Mexico's Meat Inspection Equal to Federal:

The U. S. Department of Agriculture today certified the New Mexico meat inspection program equal to the current Federal one, under provisions of the Wholesome Meat Act.

As a result, New Mexico now has full responsibility for inspection of meat slaughter and processing plants doing business wholly within the state.

Approximately 45 intrastate plants now operating there will be affected by the certification.

To earn "at least equal to" status, New Mexico had to develop laws, regulations, financing and staffing, as well as actual inspection, matching the Federal program conducted by USDA's Consumer and Marketing Service.

The New Mexico inspection budget for fiscal 1971, which began July 1 of this year, totals nearly \$282,000, including Federal matching funds.

New Mexico joins three other states in having "at least equal to" meat inspection status: California, Florida and Maryland. These three states were so certified in November, 1969.

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UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285 McDavid DU 8-4026

Washington, Sept. 22, 1970

Federal Meat Inspection Suspended at Brooklyn Plant:

The U.S. Department of Agriculture announced today that Federal meat inspection has been suspended at Atlantic Veal Corp., 172 Ft.

Greene Place, Brooklyn, N.Y., effective Sept. 18.

USDA's Consumer and Marketing Service said the plant shipped, in violation of Federal inspection regulations, veal which had been placed under retention pending reconditioning. Officials said the product was located by USDA at another plant where it was retained for reconditioning.

Officials added that the plant is not entitled to process meat or meat products for interstate shipment, or to use the Federal inspection mark while the suspension is in effect. New York State officials were advised of the Federal suspension and indicated they will cooperate.

Inspection service was suspended at the Atlantic plant under provisions of the Federal Meat Inspection Act and the regulations issued under it. They require that all meat and meat products shipped in interstate or foreign commerce be inspected before and after slaughter, and that plants and facilities be operated under sanitary conditions.

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UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285 McDavid DU 8-4026

Washington, Sept. 25, 1970

USDA Acts on Michigan Poultry Plant Endangering Public Health:

The U.S. Department of Agriculture announced today that Caro Poultry Plant, 350 Green St., Caro, Mich., doing business wholly within the State, has been made subject to provisions of the Federal Poultry Products Inspection Act, because the firm was producing poultry products under conditions clearly endangering the public health.

All products of the plant are being detained, officials said, and the plant is not entitled to pperate under the Poultry Products Inspection Act until it is capable of producing a safe, clean, and wholesome product.

USDA's Consumer and Marketing Service took the action under the Wholesome Poultry Products Act as the State has no poultry inspection program of its own.

USDA announced Sept. 1 that all intrastate poultry plants in Michigan would, at the State's request, be placed under Federal inspection as soon as Federal inspection surveys of the affected plants are complete. USDA has authority in the interim, however, to act immediately on any plant found to endanger the public health.

-more-

C&MS said that serious sanitation deficiencies were identified in the Caro plant during a Sept. 1 survey by Federal inspectors.

The Governor was notified in accordance with Wholesome Poultry

Products Act requirements, and plant management was given 10 days to submit written arguments or request an oral hearing.

Officials said a Sept. 17 resurvey of the plant showed that proper corrective action has not been taken. The plant was then made subject to Federal inspection and all products were detained, C&MS said.

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USDA 2966-70

UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285 McDavid DU 8-4026

Washington, Sept. 25, 1970

USDA Acts on Minnesota Poultry Plant Endangering Public Health:

The U.S. Department of Agriculture announced today that Farmers Produce Co., Wells, Minn., doing business wholly within the State, has been made subject to provisions of the Federal Poultry Products Inspection Act, because the firm was producing poultry food items under conditions clearly endangering the public health.

All products of the plant are being detained, officials said, and the plant is not entitled to operate under the Poultry Products Inspection Act until it is capable of producing a safe, clean, and wholesome product.

USDA's Consumer and Marketing Service took action under the Wholesome Poultry Products Act after State authorities identified the plant to Federal inspectors. The State has no poultry inspection program of its own.

USDA announced Sept. 1 that all intrastate poultry plants in Minnesota would, at the State's request, be placed under Federal inspection as soon as Federal inspection surveys of the affected plants are complete. USDA has authority in the interim, however, to act immediately on any plant found to endanger the public health.

-more-

USDA 2965-70

C&MS said that serious sanitation deficiencies were identified in the Farmers Produce plant during a Sept. 3 survey by Federal inspectors. The Governor was notified in accordance with Wholesome Poultry Products Act requirements, and the plant management was given 10 days to submit written arguments or request an oral hearing.

Officials said a Sept. 16 resurvey of the plant showed that proper corrective action had not been taken. The plant was then made subject to Federal inspection and all products were detained, C&MS said.

USDA 2965-70

UNITED STATES DEPARTMENT OF AGRICULTURE

Darrow DU 8-3285 McDavid DU 8-4026

Washington, Sept.29, 1970

USDA Announces Revision of Meat Inspection Regulations:

The U.S. Department of Agriculture today reissued Federal meat inspection regulations -- becoming effective Dec. 1 -- to incorporate extensive changes made necessary by passage of the Wholesome Meat Act.

The regulations cover all aspects of the Federal meat inspection program -- including provisions for before-and-after slaughter inspection, reinspection, plant sanitation, labeling of meat products, inspection of imported products, detention and seizure authorities, and many other specific details of inspection.

USDA's Consumer and Marketing Service said that many sections of the regulations are unchanged, except for numbering or slight editorial changes which do not affect their intent.

The regulations were originally published as a proposal in the Federal Register on Aug. 14, 1969, (press release USDA 2424-69), and interested parties were given opportunity to comment. Replies were received from a variety of interests and considered before the regulations were issued. Consumers, consumer organizations, the affected industries, trade organizations, Federal, State, and Municipal governments, members of Congress, governments of foreign countries, labor unions, and educational and research organizations were represented in the 347 responses received.

-more-

The regulations are scheduled to be published in the Oct. 3

Federal Register. Copies of the regulations may be obtained from the Consumer Protection Program Services Staff, Consumer and Marketing Service, U.S. Department of Agriculture, Washington, D.C. 20250.

USDA 3007-70

CP NOTICE 49

ACTION BY: Regional, Staff, and Division Directors;
Officers in Charge, Consumer Protection Programs;
Officers in Charge, Compliance and Evaluation;
Owners and Operators of Official Establishments

Policy on Disposition of Nonfederally Inspected Meat and/or Poultry at Official Establishments

The Federal Meat Inspection Act (FMIA) and the Poultry Products Inspection Act (PPIA), provide that all animals slaughtered and processed and all poultry slaughtered and processed in official establishments shall be slaughtered and processed under Federal inspection and so identified. Also, all meat and meat food products, poultry and poultry products entering an official establishment shall have been prepared and inspected and passed in accordance with the respective Act. Provided: That livestock or parts thereof may be slaughtered or prepared on a custom basis in an official establishment under the FMIA for the owner thereof for the exclusive use in the household of such owner, by him and members of his household and his nonpaying guests and employees.

Although the Meat and Poultry Acts prohibit, with the above exception, the entry of nonfederally inspected products in official establishments, there are situations that arise through the handling of returned goods, custom slaughtered products and such whereby certain guidelines need to be established for handling these products under certain conditions and operating practices. The following policy affecting the disposition of such product will be effective November 1, 1970.

- 1 Livestock or poultry, or products thereof improperly entered into or prepared or processed within Federal plants shall be retained and if not voluntarily disposed of for other than human food purposes will be subject to seizure and disposition by the court.
- 2 Products properly entered into or processed by Federal plants, such as returned goods, not identified as having been produced under Federal inspection, can be permitted to enter intrastate marketing channels.

Page 1 September 29, 1970 <u>Provided</u>: They are not adulterated, are wholesome, and such distribution is agreed to by appropriate State officials. Otherwise, such product shall be handled as in Item No. 1.

3 Product that inadvertently enters a Federal plant that is identified as having been State inspected may be permitted to be returned to the State of origin or enter intrastate marketing channels. Provided: They are not adulterated, are wholesome, and such distribution is agreed to by appropriate State officials. Otherwise, such product shall be handled as in Item No. 1.

Kenneth M. McEnroe

Deputy Administrator Consumer Protection Programs

CP NOTICE 50

INFORMATION FOR: Division, Staff, and Regional Directors; Officers in Charge, Veterinarians, and Inspectors of the Consumer Protection Programs

List of Issuances of Former MI, LSI, PMI, and PY Which are Still in Effect

The purpose of this Notice is to provide a listing of MI, LSI, PMI, and PY Instructions and Notices which were issued prior to the merger of programs, and which are still in effect.

All other issuances not listed herein are now obsolete.

The following issuances are to be revised and reissued by Consumer Protection Programs; however, until such revision is completed, these shall remain in effect:

C&MS (MI) Instruction 370-1, Safety Helmets - Meat Inspection, dated 11-27-67

C&MS (MI) Instruction 306-1, Hours of Duty in Federally Inspected Establishment, dated 1-5-68

LSI Notice 17, Cysticercosis, dated 4-22-68

LSI Notice 18, Agreement with ANH to Sample Inedible Rendering Plants, dated 4-23-68

LSI Notice 23, MGA (Melengestrol Acetate) dated 7-23-68

LSI Instruction 918-5, Daily Report of Denaturing and Tanking, Form MI 406-2, dated 8-17-67

PMI Notice 4, Reinspection of Domestic Boneless Meats, dated 12-1-66 PMI Notice 44, Clarification for Reporting Canned Products on Form MI-404, Processing Operations at Official Establishments dated 3-4-68 PMI Instruction 918-2, Rev. 1, Identification or Food Inspection Service Report, Form MI-411, dated 8-22-66

PY Instruction 110-3, Procedure System for Rabbit Inspection Program dated 9-29-52

September 30, 1970

- PY Instruction 273-1, Inspection Branch In-Plant Filing System, dated 12-3-62
- PY Instruction 306-1, Rev. 2, Plant Operating Schedules for Inspection, dated 8-1-66
- PY Instruction 306-1, Sup. 1, Delegation of Authority and Procedures for Establishing Workweek and Daily Hours of Operations dated 6-19-58
- PY Instruction 346-2, Sup. 2, Stand-by and On Call Service, dated 10-21-58
- PY Instruction 918-6, Rev. 3, Freezing of Poultry Products Away From Official Plant, dated 8-1-66
- PY Instruction 918 Anti-Mortem-1, Ante-Mortem Inspection, dated 6-25-58
- PY Instruction 918 Post-Mortem-6, Disposal of Diseased Rabbit Carcasses, dated 3-7-56
- PY Instruction 929-9 (Insp. 2) Rev. 1, Reporting Inspection Work Performed Under the Voluntary Poultry Inspection Program in Plants Not Under PPIA, dated 2-1-66
- PY Instruction 929-9 (Insp. 3) Reporting Work Performed Under the Voluntary Poultry Inspection Program in Plants under PPIA dated 4-26-61
- PY Instruction 929-11, Rev. 4, Reports Required on Ante- and Post-Mortem Examinations, dated 1-1-65
- PY Instruction 929-17 (Insp. 1) Rev. 2, Reporting Overtime and Holiday Services PPIA, dated 10-19-64

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Kenneth M. McEnroe Deputy Administrator Consumer Protection Programs UNITED STATES DEPARTMENT OF AGRICULTURE Consumer and Marketing Service Consumer Protection Program Washington, D.C. 20250

CP NOTICE 51

ACTION BY:

Division, Staff, Regional Directors

Officers in Charge, Veterinarians and Inspectors

INFORMATION FOR: All Employees, Consumer Protection Program

Owners and Operators of Official Establishments

State Agencies

Continuation of Beef Carcass Reinspection "Dry Run"

The "dry run" period of the beef carcass reinspection program has been extended. The extension is to provide needed additional time for:

- 1. Inspectors and plant personnel to obtain greater skill in the use and application of the reinspection procedure.
- 2. Gathering additional data and completing the analysis and evaluation of the test run.

The "dry run" will continue until January 1971.

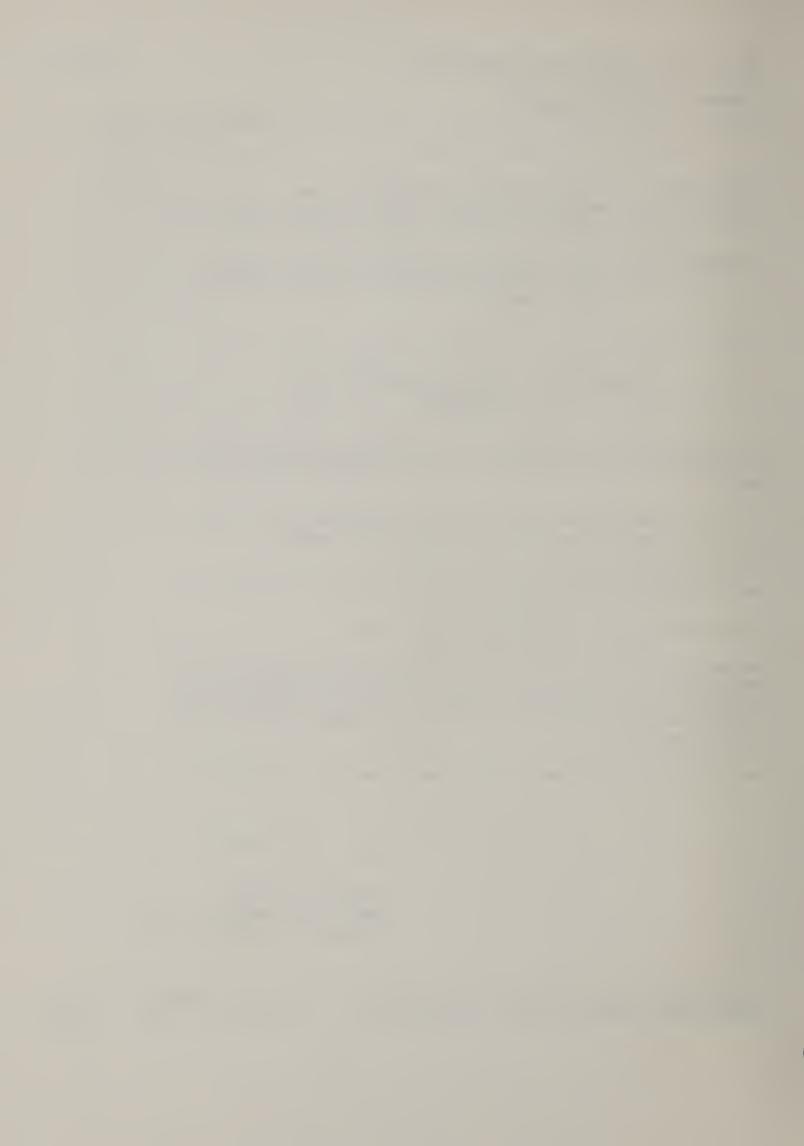
We need the continued interest and high quality of participation by both inspectors and plant management during this extended period. Only this type of cooperative effort will provide information for fairly evaluating and making any necessary changes or corrections in the procedure.

We will keep you informed of developments during the extended run.

Levento Milros .. .

Kenneth M. McEnroe Deputy Administrator Consumer Protection Programs

DISTRIBUTION: ES11-16, ES16-1, 02010, 02285 September 18, 1970



UNITED STATES DEPARTMENT OF AGRICULTURE Consumer and Marketing Service Consumer Protection Programs Washington, D. C. 20250

CP NOTICE 52

INFORMATION FOR: Regional Directors, Officers in Charge, Veterinarians and Inspectors of the Consumer Protection Programs
Owners and Operators of Official Establishments

Wolmanized Lumber

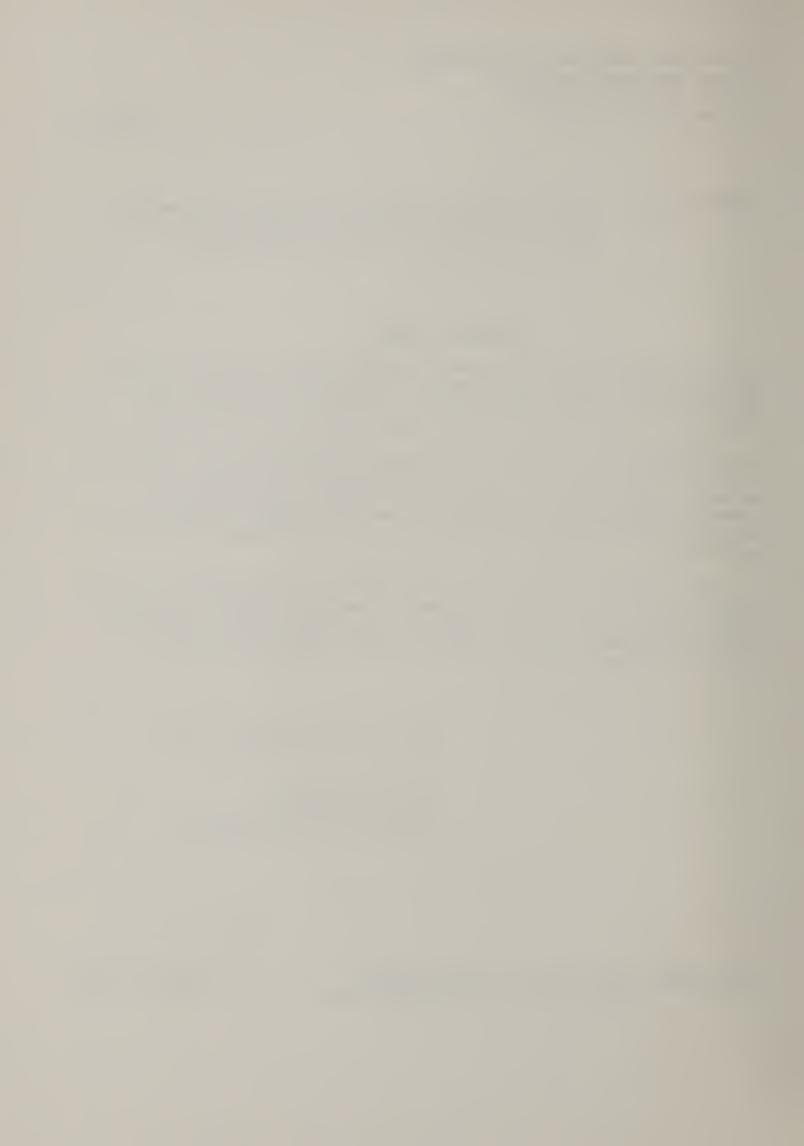
A recent newspaper article in a Southern State reported the contamination of meat that had been stored on racks constructed of Wolmanized lumber. The meat stored on these racks was sent to the State Laboratory for analysis. It was reported to contain significant amounts of arsenic.

The Wolmanize process consists of pressure-treating lumber with a solution of fluor-chrome arsenate phenol. Its purpose is to protect the wood against rot and termites. Wood used for framing is apparently most commonly treated and is usually fir or pine. The treated wood ordinarily has a greenish-yellow case, but this coloration may disappear upon weathering.

The purpose of this notice is to alert inspectors to the hazard if treated wood is used for food contact surfaces. Treated wood should not be permitted for such use under any circumstances. No objection is raised to the use of treated lumber for framing, however, where the surface is covered with proper materials.

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Kenneth M. McEnroe Deputy Administrator Consumer Protection Programs



UNITED STATES DEPARTMENT OF AGRICULTURE Consumer and Marketing Service Consumer Protection Programs Washington, D. C. 20250

CP NOTICE 53

INFORMATION FOR: Division, Staff, and Regional Directors; Federal-State Cooperation Officers; Officers in Charge, Consumer Protection Programs; and State Agency Officials

Use of Compounds

Recent policy changes have modified the methods for use of acceptable sanitizers in official establishments. All products authorized in Category (G), Sanitizing Solutions, in List of Chemical Compounds may now be used without a potable water rinse, on hard nonporous surfaces, in red meat plants as well as poultry, egg, and rabbit plants, provided that such surfaces are thoroughly drained before contact with product is made.

Revised letters of authorization for currently authorized products will not be issued to suppliers indicating this change; however, letters postdating August 1, 1970, will reflect it.

Compounds are now being authorized in two new categories; <u>Hand Washing</u> and <u>Sanitizing Compounds</u> and <u>Hand Sanitizing Compounds</u>. Before new products are accepted for these uses, inspectors shall require that a copy of a letter of such authorization from the Technical Services Division be provided to them.

All the changes will be indicated in the October 1970 revision of the "List of Chemical Compounds." If there are any questions in the meantime, please communicate with the Compound Evaluation laboratory in Beltsville, Maryland.

Kenneth M. McEnroe
Deputy Administrator

Consumer Protection Programs

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UNITED STATES DEPARTMENT OF AGRICULTURE Consumer and Marketing Service Consumer Protection Programs Washington, D. C. 20250

CP NOTICE 54

INFORMATION FOR: Regional Directors, Federal/State Cooperation

Officers, State Officials, Other Government

Agencies Officials

State Inspected Plants Eligible to Bid on Contracts Offered by Government Agencies

The attached is an updated listing of State inspected plants identified as having been certified by the Consumer Protection Programs as being "at least equal to" Federal meat and poultry inspection requirements and standards. Therefore, these plants are eligible to bid on contracts offered by those government agencies which have agreed to purchase meat and poultry products from such sources -- namely Veteran's Administration and the U. S. Army.

This listing will periodically be updated as changes occur.

Kenneth M. McEnroe Deputy Administrator

Consumer Protection Programs

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Attachment

Arizona

Hobo Joe's Coffee Shops 1060 West Alameda Tempe, Arizona 85281

Swift and Company 3951 Midland Boulevard Fort Smith, Ark. 72901

Tempe Meat Company Priest Road Tempe, Arizona

Western Provision Co., Inc. 340 North 24th St. Phoenix, Arizona 85008

California

All Plants (Meat & Poultry)

Florida

All Plants (Meat Only)

Illinois

- *-Auburn Locker Co. 325 Madison St. Auburn, Illinois 62615
- *-Barry Food Locker 725 35 Bain Ridge Barry, Illinois 62312
- *-B & H Meat Co. 510 Illinois Ave. East St. Louis, Ill. 62201
- *-Benner's Slaughter & Processing Prairie St. Broadwell, Ill. 62623
- *-Bernardi's Frozen Foods 110 Main St. Toluca, Ill. 61369
- *-Berry Processing Plant R. R. 1 Watseka, Ill. 60970

Illinois (cont'd)

- *-Black Angus Meat Co., Inc. 2nd & Westwood O'Fallon, Illinois 62269
- *-Bloomington Provision Co. 420 W. Grove St. Bloomington, Ill. 61701
- *-Bohbrink's Meat Market R. R. 1, Box 95 Okawville, Ill. 62271
- *-Bradley Frozen Foods 170 W. Broadway Broadway, Ill. 60915
- *-Brainen's Danvill Food Prod. 1536 E. Fairchild Danville, Ill. 61832
- *-Braun's Country Style Meat R. R. 1 Red Bud, Ill. 62278
- *-Bunker Hill Locker 204 W. Fayette Bunker Hill, Ill. 62014
- *-Carroll County Locker 122 E. Carroll St. Lanark, Ill. 61046
- *-Chapin Locker Service 418 Superior Chapin, Ill. 62628
- *-Chenoa Locker Chenoa, Ill. 61726
- *-Ciota & Foster, Inc. 1530 South Pope Springfield, Ill. 62703
- *-Clark's Cold Storage 110 E. Railroad St. Prophetstown, Ill. 61277
- *-Covemaker Pack 2500 - 52nd St. Moline, Ill. 61265

Illinois (cont'd)

- *-Crichton's Inc. Rt. 1, Box 104 Dundee, Ill. 60118
- *-Cunningham Locker Service 316 Railroad Sheffield, Ill. 61361
- *-Den Chili 1600 So. 10½ St. Springfield, Ill. 62703
- *-Des Plaines Packing Co. 1272 Miner St. Des Plaines, Ill. 60016
- *-Di Carlo Meat Co. 1039 Greenwood Madison, Ill. 62060
- *-Don's Meat Processing R.R. 3 Kinmundy, Ill. 62854
- *-Ducey Packing Company Route 16 Jerseyville, Ill. 62052
- *-E & E Slaughter and Processing Svc. South Madison St. Elizabeth, Ill. 61028
- *-East Main Street
 Packing
 1824 E. Main
 Clinton, Ill. 61727
- *-Edwardsville Frozen
 Foods
 228 N. Main
 Edwardsville, Ill. 62025
- *-Eichmann's Processing Seward, Ill. 61077
- *-Eisner Food Stores 301 E. Wilbur Hts. Champaign, Ill. 61820

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Illinois (cont'd)

- *-Farm & Home Food Svc. 109 Galena Wyoming, Ill. 61491
- *-Farmington Locker Plant 101 W. 4th Farmington, Ill. 61531
- *-Fey's Processing Svc. 103 W. Martin St. Abingdon, Ill. 61410
- *-Fulton Locker Svc. 211 11th Ave. Fulton, Ill. 61252
- *-Frozen Food Center Slaughter Geneseo, Ill. 61254
- *-Gridley Locker & Provision Co. Gridley, Ill. 61744
- *-Hamilos Brothers 1117 Greenwood St. Madison, Ill. 62060
- *-Hansen Packing Co. Jerseyville, Ill. 62052
- *-Harbough Bros. Rt. 2 New Athens, Ill. 62264
- *-Harmon Packing Co. R.R. 6 Paris, Ill. 61944
- *-Harms Meat Co. 1318 N. Locust Pontiac, Ill. 61764
- *-Hartich Processing Plant St. Marie, Ill. 62459

<u>Illinois</u> (cont'd)

- *-Heinkel's Packing Co. 2005 N. 22nd St. Decatur, Ill. 62526
- *-Herrin Packing Co. Box 133 Herrin, Ill. 62948
- *-Highland Packing Co. 814 Green Park Ave. Colona, Ill. 61241
- *-Holten Wholesale Meat, Inc.
 919 Lynch
 E. St. Louis, Ill. 62201
- *-Humphrey Bros. 1829 S. 15th St. Springfield, Ill. 62703
- *-Jet Tamale Co. 800 Bunkum Rd. E. St. Louis, Ill. 62203
- *-Johnson's Processing Plant Chadwick, Ill. 61014
- *-Jones Market 358 S. Wyckles Rd. Decatur, Ill. 62522
- *-Jones Meat and Locker Svc. R.R. 1, Sandusky Rd. Jacksonville, Ill. 62650
- *-Kayser's Butchering R.R. 1 Lena, Ill. 61048
- *-Korte & Richter 810 Deal St., Highland, II1. 62249
- *-LaRue Slaughter & Processing RFD 1, Box 280 Eldorado, Ill. 62930

Illinois (cont'd)

- *-Leady's Butchering & Processing - R.R. 1 Murphysboro, III. 62966
- *-Leonardi's Food Special 901 Country Club Rd. /ties Lake Zurich, Ill. 60047
- *-Maria's Pizza 818 Cunningham St. Rockford, Ill. 61102
- *-Mid-State Beef Co. 2879 N. 31st St. Springfield, Ill. 62707
- *-Murrayville Locker Murrayville, Ill. 62668
- *-Myers Meat Service 102 N. Main St. Atwood, Ill. 61913
- *-Nashville Frozen Food Lockers, 135 E. St. Louis Nashville, Ill. 62263
- *-Ocken's Cold Storage Lckr. 120-122 W. 3rd St. Sterling, Ill. 61081
- *-Odorizzi, George 1107 Morrissey Dr. Bloomington, Ill. 61701
- *-P. K. Lord 1 S. Ottawa St. Joliet, Ill. 60433
- *-Paris Frozen..Foods
 P. O. Box 417
 Hillsboro, Ill. 62049
- *-Park's Processing Plant R.R. 1 Warren, Ill. 61087
- *-Pearson and Price 5700 Ninth St. Rockford, Ill. 61104

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Illinois (cont'd)

- *-Purcell's Meat Products Rt. 45 at Ottawa Paxton, Illinois 60957
- *-Ray Packing Company 1331 N. Elm Centralia, Illinois 62801
- *-Ray's Meat Processing R. F. D. 1 Kell, Illinois 62853
- *-Reichert's Processing Ashkum, Illinois 60911
- *-Rock River Provision Co. Route 30, RR 1 Rock Falls, Illinois 61071
- *-Rocke's Cold Storage 226 W. Adams Morton, Illinois 61550
- *-Rude's Custom Butchering RR 1 Mt. Morris, Illinois 61054
- *-Sauer Slaughter Chadwick, Illinois 61064
- *-Schultz Sausage Company Towanda, Illinois 61776
- *-Seiffert's Locker & Processing 1810 Franklin St. Carlyle, Illinois 62231
- *-Shaw's Slaughter House South 8th St., Albion, Illinois 62806
- *-St. James Trade School R. R. 1 Springfield, Illinois 62707

Illinois (cont'd)

- *-Stauffer's Pizza
 3013 Godfrey Rd.
 Godfrey, Illinois 62035
- *-Sullivan Meat Packing Co. 10 S. Main Sullivan, Illinois 61951
- *-Swift & Company
 Rox 614, 1215 Harris
 Champaign, Illinois 61820
- *-Swift and Company 1020 N. 10th Springfield, Illinois 62702
- *-Tampico Locker Service Box 42 Tampico, Illinois 61283
- *-Tarlas Meat Co. 1038 Greenwood Madison, Illinois 62060
- *-Thomas Fitch
 Box 349
 Maryville, Illinois 62062
- *-Ticknor Slaughterhouse RR 1 Sandoval, Illinois 62882
- *-Tommie's Meat Company Rte. 161 Albers, Illinois 62215
- *-Toulon Locker Service 106 S. Franklin St. Toulon, Illinois 61483
- *-Trenton Processing Center 120 W. Broadway Trenton, Illinois 62293

Illinois (cont'd)

- *-Tripole's Packing House Great Park, Ill. 60940
- *-Waverly Locker Co. 447 W. Elm Waverly, Ill. 62692
- *-Western Ill. Ice Co. 456 E. South St. Galesburg, Ill. 61401
- *-Wente's R.R. 32 Stewardson, Ill. 62463
- *-Wessell Brothers 701 S. Belt, W. Belleville, Ill. 62221
- *-Y-T Packing Company RR 5, Tainter Lane Springfield, Ill. 62707

Michigan

- *-Albert Gemmens & Sons Allendale, Mich. 49401
- *-Allendale Beef Co. Allendale, Mich. 49401
- *-Arnoldy & Sons 1230 Bland St. Dearborn, Mich. 48120
- *-Choice Packing Co. 1459 E. Kirby Detroit, Mich. 48211
- *-Lee Edson, Inc. Van Buren St. Hudsonville, Mich. 49426
- *-Monarch Packing Co. 2496 Orleans Detroit, Mich. 48207

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Michigan (cont'd)

- *-Scot Food 400 W. Washington Marquette, Mich. 49855
- *-Vollwerth & Co. Hancock, Mich. 49930
- *-Vollwerth-Marquette Co. Division St., Marquette, Mich. 49855
- *-Zanderbergen Wholesale Meat 5725 Wilson Ave. Grandville, Mich. 49418

Missouri

*-Swift & Co. 1426 N. Nias Springfield, Mo. 65802

New Mexico

All Plants (Poultry Only)

Pennsylvania

- *-Hazle Park Packing Co. Hazle Park West Hazleton, Pa. 18201
- *-Kessler's Inc. 1201 Hummel Avenue Lemoyne, Pa. 17043
- *-Knupp Brothers RD #3 Harrisburg, Pa. 17112
- *-Peters Bros. Meat Mkt.,Inc. Lenhartsville, Pa. 19534
- *-Pudliner Packing Company 167 Norton Road Johnstown, Pa. 15901

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Pennsylvania (cont'd)

*-Smith Provision Co. Inc. 2251 W. 23rd Street P. O. Box 3192 Erie, Pa. 16508

South Carolina

All Plants (Poultry Only)

South Dakota

*-Martin Locker Service Martin, S. Dak, 57551

Vermont

- *-Delaire's Slaughter House East Montpelier, Vt. 05651
- *-Jewett Meat Processing Plant R.D. #2, Randolph, Vt. 05060
- *-Lawrence Bailey Hardwick, Vt. 05843
- *-Ourensma's Ferrisburg, Vt. 05456
- *-Roger McAuley Wholesale Meats - 52 Brook St., Barre, Vt. 05641
- *-Solomon's Wholesale Beef Williston, Vt. 05495

West Virginia

- *-Lord and Lord 130 W. Commerce St., Martinsburg, W. Va. 25401
- *-Miller Bros. Country Sausage Route 4, Airport Rd. (plant) 512 Winchester Ave., Martinsburg, W. Va. 25401
- *-Peerless Packing Co., Inc. P. O. Box 1653 Beckley, W. Va. 25801

West Virginia (cont'd)

*-Tri-County Processing Plant, Inc., Rte 4, Box216A Martinsburg, W. Va. 25401

Wisconsin

- *-Ace Meats, Inc. 730 So. 5th St. Milwaukee, Wis. 53204
- *-Allendale Food Shop, Inc 7509 7th Ave. Kenosha, Wis. 53140
- *-Balo Boiled Ham Co. 4101 W. Greenfield Ave. Milwaukee, Wis. 53215
- *-Bavaria Sausage Kitchen Inc. 5933 Nesbitt Rd. Madison, Wis. 53711
- *-Buster's Cheese House Hwy. 8 & 63 Turtle Lake, Wis. 54889
- *-Cenite Locker Plant Mineral Point, Wis. 53565
- *-Center Abbatoir 590 So. Main St. Richland Center, Wis. 53581
- *-Clinton Packing Inc. 403-407 Front St. Clinton, Wis. 53525
- *-Country Boy Super Mkt. Route 3 Markesan, Wis. 53946
- *-Dhuey's Store Main St., Casco, Wis. 54205
- *-Fennie Meat Plant Route 3 Colfax, Wis. 54730

Wisconsin (cont'd)

- *-Foss & Warner Livestock Co., Whitehall, Wis. 54773 Inc.
 - Herb Pritzlaff Wholesale Market, Inc. 1801 W. Vliet Street Milwaukee, Wis. 53205
- *-Herman's German Style Sausage Route 6, Box 41 Burlington, Wis. 53105
- *-Hilltop Packing Co. Route 4 Kaukauna, Wis. 54130
- *-Hoff's Meat Processing Plant Brownsville, Wis. 53006
- *-Hoffy's Wholesale Meats Inc. 4740 So. 13th Ave. Milwaukee, Wis. 53215
- *-Hrupka's Quality Foods 5022 6th Avenue Kenosha, Wis. 53140
- *-J. Schams Company 2234 South Avenue LaCrosse, Wis. 54601
- *-Jerry's Butchering Service Route 2 Wittenberg, Wis. 54499
- *-Kissinger Market, Inc. 505 W. Juneau Avenue Milwaukee, Wis. 53203
- *-Knebel's Processing Plant
 Box 246, Main Street
 Belmont, Wis. 53510
- *-Konop's Meat Market Route 1 Denmark, Wis. 54208
- *-Kroger Meat Fabricating Plant 2701 Packers Avenue Madison, Wis. 53704

Wisconsin (cont'd)

- *-Kroger Sausage Plant P. O. Box 967 771 So. Military Rd., Fond du Lac, Wis. 54935
- *-Kropf's Custom Butchering (formerly Vic's Custom Butchering) Bowler, Wis. 54416
- *-Maloney's Baloney Arcadia, Wis. 54612
- *-Marchant's Foods, Inc. Hwy. 57 Brussels, Wis. 54204
- *-Merrill Quality Foods 2101 Logan Avenue Merrill, Wis. 54452
- *-Mr. Albert Hopfensperger Route 1 Brillion, Wis. 54110
- *-Mueller's Market 720 Lincoln Avenue Baraboo, Wis. 53913
- *-Neenah Valley Meat Processing Box 261, Ornsby St. Oxford, Wis. 53952
- *-Plain Produce & Locker Plain, Wis. 53577
- *-Premium Meats, Inc. 3875 N. Teutonia Ave. Milwaukee, Wis. 53206
- *-Ranch Meat Co., Inc. 3235 W. Cameron Ave., Milwaukee, Wis. 53209
- *-Reedsburg Locker Service 177 Vine St. Reedsburg, Wis. 53959

Wisconsin (cont'd)

- *Reetz Meats & Groceries
 Main Street
 Neshkoro, Wis. 54960
- *-Ron's Meat Processing Route 1 Oxford, Wis. 53952
- *-Sailer's Food Market & Locker 512 Main Street Elmwood, Wis. 54740
- *-South Side Sausage Co. 1711 W. Mitchell St. Milwaukee, Wis. 53204
- *-Stemerdink Livestock Co. Oostburg, Wis. 53070
- *-Swift & Co. 153 W. 28th St., Oshkosh, Wis. 54901
- *-Tombstone Pizza Corp. 520 N. 8th St., Medford, Wis. 54451
- *-Valeo Pizza Kitchen 5021 30th Ave. Kenosha, Wis. 53140
- *-Van's Butchering Service Route 1 Mondovi, Wis. 54755
- *-Wagner's Sheboygan Sausage, Inc. 1427 N. 26th St. Sheboygan, Wis. 53081
- *-Wenzler's, Inc. 8532 W. Lisbon Ave., Milwaukee, Wis. 53222
- *-Wilke Meats, Inc. 3519 N. Hubbard St. Milwaukee, Wis. 53212

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CP NOTICE 54 ATTACHMENT

Wisconsin (cont'd)

- *-Wolf River Sausage Co. Inc. Box 520 Weyauwega, Wis. 54983
- *-Zimmerman Slaughterhouse 311 Madison Avenue Cascade, Wis. 53011

Wyoming

- *-Cheyenne Meats
 P. O. Box 161
 Cheyenne, Wyo. 82001
- *-Polar Food Bank 161 W. Brundage St. Sheridan, Wyo. 82801
- *-Tip Top Lockers 1900 E. 21 Cheyenne, Wyo. 82001
- *-Worland Cold Storage 512 Coburn St. Worland, Wyo. 82401

CP NOTICE 55

INFORMATION FOR: All Divisions and Staffs

Equal Employment Opportunity

The 1971 Equal Employment Opportunity Action Plan for the Consumer Protection Programs has been developed and distributed to all Divisions and Staffs. Item #6 of the Action Plan provides for a semiannual survey of special service needs of employees, especially women. Such special services would include day-care facilities for children, part-time work, irregular duty hours, etc.

If you feel you have special service needs, please contact your Division or Staff Liaison, listed below, who, in turn, will contact Richard B. Kelly, the EEO Coordinator.

C&ES	Glendora Horne
PFID	William K. Trowsdal
SID	James H. Stewart
TSD	A. E. Rüssell
CPPS	Richard B. Kelly

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Kenneth M. McEnroe Deputy Administrator Consumer Protection Programs